# Boregy Lunchere © The Divel 

## Relax And Enjoy A 2 Hour Sitting With 3 Course Meal And A Selection Of Bottomless Prosecco, Cocktails, House Wine 175 ml Or Selected Bottle Beers And Ciders

## £45 Per Person From 12pm To 6pm

## otarter

- Our Homemade Soup of The Day with Toasted Loaf (VE/GF+O)
- Garlic Wild Mushrooms, creamy Chardonnay sauce (V+VE+O)
- Chicken Liver Pate, Spiced Chutney, toasted loaf (GF+O)

Homemade Fresh Cod \& Brie Fish Cake, Crispy Leaf \& Cranberry Jam Coated Mozzarella Sticks with Sweet Chilli Dip and Garlic Ciabatta(V)

## Main Course

- Homemade Chicken Kiev, Creamy Mash or Chunky Chips, Fresh Vegetables - Steak \& Ale Pot Pie, Puff Pastry Lid, Mash Potatoes and Steamed Vegetables, Gravy Boat
- Beetroot and Butternut Squash Wellington, New Potatoes and Seasonal Greens and Gravy (VE)
- Sea Bass Fillets, Crushed New Jersey Potatoes, White Wine Cream and Winter Vegetables
- 80 R Rump Steak, Served Medium, Chunky Chips, Sauteed Mushrooms, Creamy Peppercorn Sauce and real Battered Onion Rings (GF+O)

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\text { The Sueet } \theta_{p} \text { tenens }
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- Rich Chocolate Fudge Cake, Vanilla Ice Cream
- Chocolate Brownie With Vanilla Ice Cream - Vanilla Cheesecake, Winter Berry Compote \& Cream
- Lemon Meringue Pie With Cream


## Terms $\&$ Conditions:

